

1924



A  
JELL-O  
YEAR

AMERICA'S MOST FAMOUS DESSERT

# The Jell-O Girl's Message

THE Jell-O Girl brings you in this booklet some of the favorite Jell-O desserts and salads she has been collecting for many years. In addition, she has posed for twelve portraits with backgrounds suitable to every season.

She asks us to say for her that every recipe is easy to make up—for she always has insisted that her recipes should not be "fussy" or bothersome.

Plain Jell-O in any of the five fruit flavors can be made by adding one pint of boiling water to the contents of the package. For Chocolate Jell-O she recommends that you use a pint of hot milk instead of the water.

She says that all children should have light and easily digested desserts and that grown-up people would be pleasanter if they ate that kind of sweets too.

## JUST A FEW HINTS

DO NOT use more than a pint of hot water or fruit juice, or liquid of any kind, for each package of Jell-O used.

Jell-O may be cooled quickly by dissolving a package in one-half pint of boiling water and then adding one-half pint of ice water and setting it in cracked ice.

If Jell-O should harden before you are ready to mould it, soften by setting the pan or bowl containing it in hot water.

To place fruit in Jell-O, pour a little Jell-O in the bottom of the mould and let it harden. On this arrange fruit as desired and add carefully enough cold liquid Jell-O to hold the fruit in place, but not to cover it. When this Jell-O has hardened add more cold liquid Jell-O. This process can be repeated until the mould is full.

Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple.

In slicing or cutting Jell-O, dip the knife in hot water first.

To remove Jell-O from the mould, fill with warm water a pan large enough to admit the whole mould, and dip the mould to the edge. Place a plate over the mould and turn them over together, with a little shake added. If this does not loosen the Jell-O, dip a second time.

Directions for whipping Jell-O are given on page 7 of this book and also on the Jell-O package.





## Raspberry Jell-O

Dissolve a package of Raspberry Jell-O in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. When set, turn out on a plate and serve plain or with whipped cream. Any of the other five flavors of Jell-O can be used in the same way as Raspberry Jell-O. The bulk of these dishes may be doubled by whipping the jelly while it is still liquid—cold but not yet congealing.

Directions for whipping Jell-O are given on page 7. The dessert pictured on this page is garnished with whipped cream and cut fruit. At the bottom of page 11 is shown a beautiful Raspberry Jell-O dessert garnished with fresh raspberries.

Raspberry, Cherry and Lemon Jell-O make delicious jellies for serving with fowl or lamb.

## Jell-O Food Value

Carbohydrates	85.8%	yielding	352	calories
Protein	12.2%	"	50	"
Vegetable Acid	2.0%			
Total Food Value			402	calories

Raspberry Jell-O







### Strawberry Jell-O Whipped

Dissolve a package of Strawberry Jell-O in a pint of boiling water. Set in a cold place, and when the Jell-O is cool, and before it begins to harden, whip with an egg beater to consistency of whipped cream.

Serve with whipped cream or the custard for which recipe is given on page 7. Directions for whipping Jell-O are also given on page 7.

### Grape Juice Frappé

Dissolve one package of Lemon Jell-O in one-half pint of boiling water and add one-half pint grape juice. Just as it begins to set, whip with egg beater to consistency of whipped cream; add one cup whipped cream and stir. Serve very cold in sherbet glasses; garnish with a spoonful of whipped cream.

Loganberry juice, when it can be obtained, makes a very desirable substitute for grape juice for this dish.



Strawberry  
Jell-O  
Whipped



### Lemon Jell-O

Dissolve a package of Lemon Jell-O in a pint of boiling water and set in a cold place to harden. Serve plain or with whipped cream.

Lemon Jell-O is the base for a great variety of Jell-O salads.

The little folders in Jell-O packages contain many recipes for salads as well as desserts.

### Snow Pudding

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid whip with an egg beater to consistency of whipped cream. Let stand

till firm and then pile it by spoonfuls into sherbet glasses and serve with custard, for which recipe is given on page 7.

### Lemon Jell-O



*In slicing Jell-O dip knife in hot water.*



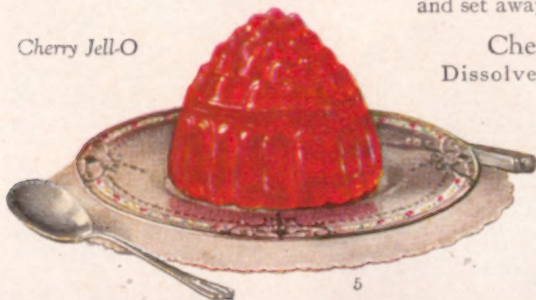
### Cherry-Strawberry

Pour off juice from a can of plain sour cherries, add enough water to make one pint, heat to boiling point and dissolve in it a package of Strawberry Jell-O. When it begins to harden add the drained cherries and one-half cup nutmeats. Serve with whipped cream.

### Almond-Cherry

Dissolve a package of Cherry Jell-O in a pint of boiling water. Pour half into a bowl or mould. Just as it begins to harden, drop in a row of blanched almonds or walnut meats. When hard, pour in rest of Jell-O, add another row of almonds, and set away to harden.

### Cherry Jell-O



### Cherry Jell-O

Dissolve a package of Cherry Jell-O in a pint of boiling water and set in a cold place to harden. Serve with whipped cream.





### Strawberry Jell-O

Dissolve a package of Strawberry Jell-O in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. When set, turn out on a plate and serve plain or with whipped cream.

### Apple Snow Jell-O

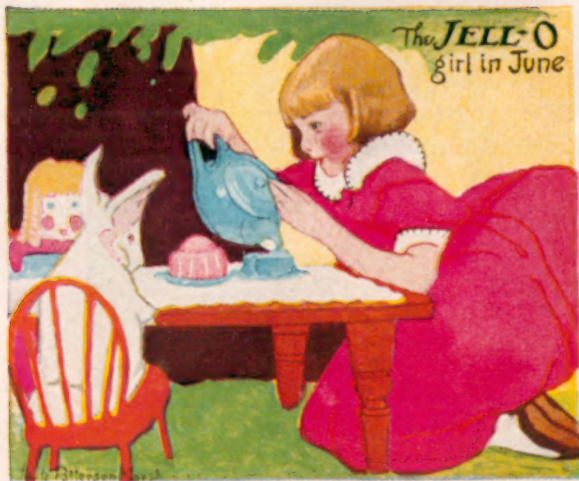
Dissolve a package of Strawberry Jell-O in a pint of boiling water. When partly cold, turn into sherbet glasses, filling three-quarters full. When firm, pile Apple Snow on top. To make Apple Snow, dissolve one-half package of Lemon Jell-O in half a pint of boiling water and whip; then add one grated apple and four tablespoonfuls of sugar.

### Berry Frappé

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. Whip and pile into frappé glasses partly filled with crushed fresh berries.

Strawberry  
Jell-O





### Cherry Jell-O Whipped

Dissolve a package of Cherry Jell-O in a pint of boiling water, and when cool, whip to consistency of whipped cream. Serve with whipped cream or custard, for which recipe is given below.

### How to Whip Jell-O

Begin to whip the Jell-O while it is still liquid—cold but not yet congealing—and whip till it is of the consistency of thick whipped cream. Use a Dover or Ladd egg beater and keep the Jell-O cold while whipping by setting the dish in cracked ice, or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose.



Whipped Cherry Jell-O

### Custard for Whipped Jell-O

Scald one cup milk in double boiler. Beat yolks of two eggs, add three tablespoonfuls sugar, and pour on the scalded milk. Pour back into double boiler and stir until creamy. Take from the hot water, cool and flavor with one-half teaspoonful vanilla.





### Neapolitan Jell-O

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mould of proper shape and when it has set whip the rest, pour it on and let it harden. Dissolve a package of Strawberry or Raspberry Jell-O in a pint of boiling water and when it is cold put two-thirds of it, a spoonful at a time, on the Lemon Jell-O. For the fourth layer, whip the rest of the Strawberry Jell-O or Raspberry Jell-O and pour it on the hardened plain layer. See directions on page 7 for whipping Jell-O. All layers must be hard before others are added.

Serve plain or with whipped cream.

Three-layer pieces of one flavor are made by whipping one-fourth of the pint of Jell-O for the middle layer.

To remove the Jell-O from the mould, follow directions given on

the first page of this book, in a paragraph under the heading, "Just a Few Hints." The same directions appear on the back of Jell-O packages.



Neapolitan Jell-O



### Pineapple Bavarian Cream

Dissolve a package of Lemon Jell-O in half a pint of boiling water and add half a pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of the shredded pineapple. Pour into mould and set in a cold place to harden. Turn from mould and garnish with sliced pineapple, cherries or grapes.

Pineapple  
Bavarian Cream



### Raspberry Bavarian Cream

Wash one box of berries; sprinkle with four tablespoonfuls of sugar. Dissolve a package of Raspberry Jell-O in three-fourths pint of boiling water; when cold and still liquid, whip. Then fold in the raspberries and juice. Set in a cold place to harden. Serve with whipped cream and garnish with fresh berries.



### Imperial Salad

Drain juice from half a can of pineapple, add one tablespoonful of vinegar and enough water to make a pint. Heat to boiling point and add one package of Lemon Jell-O. Just as Jell-O begins to set, add three slices of canned pineapple, cubed, one-half can Spanish pimientos, shredded, and one medium size cucumber, salted and cut fine. Mould in individual moulds or in one large mould and slice. Serve with cream salad dressing.

### New Manhattan Salad

Dissolve a package of Lemon Jell-O in a pint of boiling water and one teaspoonful vinegar. While it is cooking, chop one cup tart apples, one cup English walnuts, one cup celery. Mix these ingredients, season with salt, and pour over them the Jell-O. Cool in individual moulds. Serve with mayonnaise or French dressing.

*Imperial Salad*







### Raspberry Jell-O

Dissolve a package of Raspberry Jell-O in a pint of boiling water. Pour into a pint mould and set in a cold place to harden. Turn out on a flat plate and garnish with raspberries. Serve plain or with whipped cream.

### Beauty Salad

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual moulds or cups one-fourth full. Let harden. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup English walnut meats coarsely chopped. Put the mixture in the moulds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange on lettuce with slices of banana sprinkled with nut-meats around the turned-out Jell-O. Serve with salad dressing. Served with whipped cream instead of salad dressing, this salad makes a fine dessert.

Raspberry  
Jell-O





## Plum Pudding

Dissolve a package of Lemon Jell-O in a pint of boiling water, and while still hot stir in three-fourths cup Grape Nuts or one cup coarse dried and browned bread crumbs, three-fourths cup stoned raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; also one-half teaspoonful cinnamon, and one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

Jell-O  
Plum Pudding



## Chocolate Jell-O

Dissolve a package of Chocolate Jell-O in one pint of boiling milk. Pour into a bowl or mould, or divide into individual desserts by using small moulds or teacups instead of one large mould, and set away to harden. The individual desserts may be garnished with whipped cream and nuts.



*The* **JELL-O**  
Girl in December

### Orange Jell-O

Dissolve a package of Orange Jell-O in a pint of boiling water and set in a cold place to harden. Turn out on a plate and serve plain or with whipped cream.

### Fruited Orange Jell-O

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mould, lay in sliced oranges, add a little cool Jell-O, let it harden, then add another layer of oranges and more Jell-O, until the mould is full. Serve plain or with whipped cream.

Orange  
Jell-O



### Prune Whip

Dissolve a package of Orange Jell-O in a pint of boiling water. Prepare one cup of prune pulp. Just as the Jell-O begins to thicken, add the prune pulp and two tablespoonfuls of sugar. Serve with whipped cream or cream and sugar.





**JELL-O**  
**ICE CREAM POWDER**

# JELL-O ICE CREAM

## *What It Is*

**J**ELL-O Ice Cream Powder is a powder that makes ice cream by merely stirring it into milk and freezing it. There is nothing else to be added to make the most delicious ice cream, for the sugar and the flavoring are in the powder. It is made in Strawberry, Vanilla, Lemon and Chocolate flavors. It can also be had unflavored if desired.

## *How to Use It*

Stir the contents of one package of Jell-O Ice Cream Powder (any flavor) into a quart of milk or milk and cream and freeze in the usual way. (See directions on back of package.) Do not cook or heat the milk. Do not add eggs, sugar, flavoring or anything else, as everything is contained in the package of Jell-O Ice Cream Powder. This will make nearly two quarts of delicious ice cream, and the cost will be only a few cents a quart.

Condensed or evaporated milk, thinned with water, can be used instead of fresh milk, if necessary, and the ice cream made from it will be entirely satisfactory. Use evaporated milk weakened with cold water to the richness of cow's milk; or, if you prefer it very sweet, use condensed milk weakened with cold water to the richness of cow's milk.

## PLAIN ICE CREAM

Dissolve the contents of a package of Jell-O Ice Cream Powder (any flavor) in a quart of milk, or three-fourths milk and one-fourth cream mixed. Put Jell-O Ice Cream Powder in a dish and pour on it one cup of the fluid, and stir it to a thick smooth paste to avoid lumps; add rest of the fluid and stir till thoroughly dissolved. Freeze in the usual way.

## A ONE FLAVOR BRICK

For a "brick" of one flavor alone, like the Strawberry brick on the front cover page, pack the mould full of the ice cream that has been frozen for the purpose. Pack the ice cream into the mould firmly and smoothly or it will not become a firm brick. Put the cover on and pack it in salt and ice. Let it remain there for an hour or more. To remove from the mould, immerse in warm water for an instant, turn out on a flat plate and cut with a knife which has been dipped in warm water.

# ICE CREAM POWDER

## DELICIOUS CREAM PUDDING

Mix a package of **Jell-O Ice Cream Powder** (any flavor) with five level tablespoonfuls of cornstarch, and a pinch of salt. Dissolve in a little cold milk, taken from a quart, adding the milk, a little at a time, until you have a smooth paste. Put the rest of the quart of milk in a double boiler, heat to scalding point, stir the powder mixture into it, and cook about fifteen minutes.

## PEACH ICE CREAM

Dissolve one package of **Vanilla Jell-O Ice Cream Powder** and two cups sugar in one quart of milk and cream mixed, and freeze very thick but not hard. Pare and mash a quart of peaches. Stir them quickly into the frozen cream. Turn the crank rapidly five minutes, then remove the dasher and set away two hours to ripen.

## ORANGE SHERBET

Three-quarters of a cup of orange juice and juice of one lemon, two cups of sugar, five cups of water. Grate the rind of two oranges and rub into the sugar. Add the water and boil three minutes. Strain through a cheese cloth. Dissolve in the sugar and water one package of **lemon or Unflavored Jell-O Ice Cream Powder**. Add the juice of orange and lemon, and when perfectly cold, freeze. Makes three quarts.

## LEMON SHERBET

Three-quarters of a cup of lemon juice, two cups of sugar, five cups of water. Grate the rind of two lemons and rub into the sugar. Add the water and boil three minutes. Strain through a cheese cloth. Dissolve in the sugar and water one package of **Lemon or Unflavored Jell-O Ice Cream Powder**. Add the lemon juice, and when perfectly cold, freeze. This makes about three quarts of delicious sherbet.

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*Jell-O Ice Cream Powder is made in four flavors—Vanilla, Strawberry, Lemon and Chocolate. It is also made Unflavored, so the user may add any flavor desired. Sold by grocers and general storekeepers.*

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**THE GENESEE PURE FOOD COMPANY**

LEROY, N. Y., AND BRIDGEBURG, ONT.



## Jell-O Birthday Cake

Dissolve a package of Lemon Jell-O in a pint of boiling water. While it is cooling dissolve a package of Orange Jell-O in a pint of boiling water. Whip half of the Lemon Jell-O with an egg beater. Pour it into a large round mould or three-pint basin and let it harden. Add the Orange Jell-O, a spoonful at a time, so that the whipped Lemon Jell-O may not be disturbed; let harden. Then whip the rest of the Lemon Jell-O and turn it into the mould. When hard remove from the mould and place small candles on top.

## Apple Snow With Cherry Heart

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold whip to consistency of thick whipped cream. Then add one grated apple and four tablespoonfuls sugar, making Apple Snow. Pour into a quart size round mould or basin to harden. Dissolve a package of Cherry Jell-O in a pint of boiling water and pour into heart mould. Turn Apple Snow, when hard, onto platter and place the cherry heart on top. Serve with whipped cream.

## Jell-O Parfait

Dissolve a package of Raspberry Jell-O in a pint of boiling water and pour it into tall glasses, filling them one-third full. While it is hardening, dissolve a package of Lemon Jell-O in a pint of boiling water. Whip half of the Lemon Jell-O, add it to the Raspberry Jell-O in the glasses. Let harden. Add remainder of Lemon Jell-O that is cold but not congealed. Place a cherry in top of each glass. Let harden. Serve with whipped cream.

## Lemon Jell-O With Fruits

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour a thin layer into mould. When it has hardened place cherries, sliced bananas and cubes of pineapple. Add another layer of cold Jell-O. Continue with fruit and Jell-O until mould is full. Let harden. Serve with whipped cream.

## Jell-O Pimento Salad

Dissolve a package of Lemon Jell-O in a pint of boiling water. When it begins to thicken add one cup finely chopped celery, one cup shredded cabbage,  $\frac{1}{2}$  green pepper, two slices pimento,  $\frac{1}{2}$  teaspoonful salt,  $\frac{1}{2}$  teaspoonful mustard,  $\frac{1}{4}$  teaspoonful paprika, two tablespoonfuls vinegar or lemon juice. Mix thoroughly. Set to harden. Serve with mayonnaise dressing.

## Cherry Salad

Dissolve a package of Cherry Jell-O in a pint of boiling water. As it begins to jell add two tablespoonfuls candied ginger (cut fine), one cup white cherries and one cup cooked pineapple (cut small). Set to harden and serve with fruit salad dressing.



No matter where  
you live you get this  
perfect package of  
**JELLO** at  
all times of the year